

## BREAD, ROLLS, ETC.

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### YEAST.

Irish Potatoes (large) .....	6
Hops—Tablespoonfuls .....	1
Water—Quarts .....	1
Flour—Tablespoonfuls .....	5
Sugar—Cupfuls .....	1
Salt—Tablespoonfuls .....	1

Boil the potatoes and hops (tied in a cloth) in the water; as soon as the potatoes are done mash them fine and add the flour, sugar and salt; add to this mixture the hot hop water, pouring it on gradually and stirring constantly to prevent lumping. When cold add one cup of good yeast.

MRS. BAUMANN.

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### LIGHTBREAD.

Flour—Pints .....	3
Liquid Yeast—Cupful .....	$\frac{1}{2}$
Sugar—Teaspoonfuls .....	1
Salt—Teaspoonful .....	$\frac{1}{2}$
Lard—Tablespoonfuls .....	1

Make a sponge of 1 pint of the flour and the other ingredients, adding sufficient lukewarm water to make a soft batter; after it has risen well add the rest of the flour. If too stiff enough warm water can be added to make a soft dough. Knead thoroughly, set to rise, and when well risen bake in a loaf or rolls.

MRS. BAUMANN.

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### ROLLS, NO. 1.

Dry Yeast—Large Spoonfuls .....	1
Water—Pint .....	$\frac{1}{2}$
Flour—Quarts .....	1
Lard—Tablespoonfuls .....	1